

STARTERS

FRIED GREEN TOMATOES
SERVED WITH A REMOULADE SAUCE

ZUCCHINI FRITTERS
PANKO ZUCCHINI, FETA CHEESE AND FRESH HERBS WITH A GINGER LIME MAYO

ANDOUILLE SAUSAGE
SERVED WITH A REMOULADE SAUCE

ASIAN NACHOS
FRIED WONTONS TOPPED WITH SHRIMP OR CHICKEN AND A SPICY PEANUT SAUCE

CLAMS ^
STEAMED WITH GARLIC, SHALLOTS, TOMATOES AND SPINACH IN A WHITE WINE SAUCE

BACON WRAPPED SCALLOPS ^
WITH A CHIPOLTE MAPLE GLAZE

CAJUN SAMPLER
FRIED GREEN TOMATOES, OKRA AND ANDOUILLE SAUSAGE

CALAMARI
WITH A MAE PLOY AND REMOULADE SAUCE

SEAFOOD SAMPLER
CRAB AND SHRIMP CAKE, FISH STICKS AND CALAMARI

SHRIMP DYNAMITE
PANKO BREADED AND TOSSED IN A SWEET REMOULADE

CRAB AND SHRIMP CAKES
WITH A GINGER LIME MAYO

ALASKAN COD LAFAYETTE ^
BLACKENED AND SERVED WITH SHRIMP SAUTEED IN GARLIC, CAPERS, TOMATOES AND BASIL

FONTENOT'S SCALLOPINI ^
JAPANESE LANTERN SCALLOPS BAKED WITH ROASTED TOMATO, FRESH BASIL, GARLIC AND PECORINO CHEESE

CAJUN COMBO
BLACKENED OR FRIED CATFISH TOPPED WITH SHRIMP ETOUFFEE AND FRIED SHRIMP

CHILI SEARED SCALLOPS ^ ^
OVER A ROASTED CORN TEQUILA CREAM SAUCE WITH JASMINE RICE

SHRIMP ETOUFFEE
A RICH SAUCE OF GARLIC, PEPPERS, ONIONS, CELERY AND TOMATOES WITH JASMINE RICE

SEAFOOD BOUILLABAISSSE ^
COD, MUSSELS, SCALLOPS AND SHRIMP COMBINED IN THIS FRENCH STYLE DISH WITH JASMINE RICE

BOURBON STREET CATFISH ^
PECAN ENCRUSTED WITH A BOURBON PEACH SAUCE

SEAFOOD

ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$4

BBQ SHRIMP AND BLACKENED COD ^
A TRADITIONAL LOUISIANA STYLE BBQ SHRIMP SAUCE SERVED OVER A CHEESY GRIT CAKE

SALMON TOULOUSE ^ ^
BLACKENED AND TOPPED WITH A SUN-DRIED TOMATO, ARTICHOKE AND SPINACH SPICY VODKA CREAM SAUCE

ADD A CUP OF GUMBO, SOUP OR SALAD FOR \$4

TURF

8 OZ COLORADO TOP SIRLOIN ^ ^
CHOICE OF GARLIC BUTTER, BACON BLUE CHEESE CREAM SAUCE OR MUSHROOM MARSALA

HAND CUT STEAK ^ ^ MARKET PRICE
ASK YOUR SERVER

ADD BACON WRAPPED SCALLOPS OR CRAB AND SHRIMP CAKE

SLOW ROASTED PORK RIBS ^
BABY BACK PORK RIBS SMOTHERED IN A CHIPOLTE MAPLE BBQ SAUCE

CHICKEN ROULADE ^
FILLED WITH CREAM CHEESE, SUNDRIED CHERRIES AND JALEPENOS WITH A CHARDONNAY CREAM SAUCE

KOBE BEEF BURGER ^
SERVED WITH CAJUN FRENCH FRIES
CHEESE \$1 BACON \$2 AVOCADO \$1

CHICKEN FRIED STEAK
WITH AN ANDOUILLE SAUSAGE GRAVY

RAVIOLI
ASK YOUR SERVER ABOUT THE HOME MADE RAVIOLI OF THE DAY AND CHEFS SELECTION OF SAUCE
ADD CHICKEN, SHRIMP, COD OR SAUSAGE

CLAM LINGUINI
WITH A LEMON BUTTER SAUCE

PASTA

THESE DISHES ARE SERVED OVER FRESH LINGUINE

CAJUN PASTA
ANDOUILLE SAUSAGE AND SHRIMP WITH FRESH SPINACH TOSSED IN A WHITE WINE SAUCE

LAFAYETTE PASTA
SHRIMP, GARLIC, CAPERS, TOMATOES AND FRESH BASIL

PICATTA
DIJON AND CAPER WHITE WINE CREAM SAUCE TOPPED WITH A PANKO AND PARMESAN ENCRUSTED SALMON OR FRIED CHICKEN BREAST

GUMBO
SHRIMP, CHICKEN, PEPPERS, OKRA, TOMATOES AND CAJUN SPICES SERVED OVER RICE

SOUP DU JOUR
WE PREPARE ALL OF OUR SOUPS USING THE FRESHEST INGREDIENTS AND IMAGINATION

SOUPS & SALADS

SOUTHWESTERN COBB ^
CHICKEN OR SHRIMP, AVOCADO, BACON, ROASTED CORN, SWISS AND CHEDDAR CHEESE, BOILED EGG OVER FRESH GREENS

BEET SALAD ^
HOMEMADE GOLDEN & RED PICKLED BEETS, POACHED PEARS, ROMA TOMATOES, GORGANZOLA AND APPLEWOOD SMOKED BACON OVER FRESH GREENS WITH A BALSAMIC REDUCTION WITH YOUR CHOICE OF CHICKEN OR SHRIMP